

traditional dinner

appetizers

cold

seaweed salad - 8

mixed green seaweed marinated in a tangy sesame sauce

N tuna tartar* - 19

sashimi grade tuna chopped and mixed with pine nuts, served over a sweet miso sauce and garnished with caviar

N sashimi roll* - 15

tuna, salmon and crab wrapped in a thin slice of cucumber and served with a ponzu sauce

avocado salad - 12

sliced avocado served over a spring mix salad with ponzu dressing

.....add **sesame tuna*** - 9

sesame tuna* - 18

seared tuna with black sesame, served with a chipotle miso sauce

hot

japanese sticky ribs - 14

half a rack of brown sugar rubbed baby back ribs, served with a house made dark soy glaze

N crab egg roll - 9

crab, cream cheese and asparagus lightly deep fried and served with nagoya's secret sauce

beef negimaki - 11

thin slices of beef rolled with scallions inside and grilled in our own teriyaki sauce

N nagoya roll - 14

smoked salmon, cream cheese & crab baked with nagoya aioli sauce

shrimp tempura - 14

shrimp and vegetables dipped in tempura batter and lightly fried

edamame - 8

steamed soybeans served in their pods and lightly salted

.....**make it spicy** - 8

gyoza - 9

japanese pork dumplings with a spicy dipping sauce

combination platter for two - 18

rumaki, edamame, shrimp tempura and gyoza

crispy calamari - 13

lightly battered and fried served with aioli sauce

grilled shishito peppers - 9

basted with a sesame soy and served with spicy garlic aioli

rumaki - 12

house marinated chestnuts, wrapped in bacon and baked

beef tataki - 18

pan seared filet mignon, served with house made pickles, ponzu and garlic chips



Nagoya Yummy Yummy Sauce | Ginger Sauce | Ginger Salad Dressing

Additional sauce and dressing is available for purchase

\$.75 – single serving

\$9.00 - 16 oz (carryout only)

\$16.00 - 32 oz (carryout only)

Our sauces are all natural and made daily. No preservatives are added.

specialty entrees

All Specialty Entrees are served with Miso Soup and House Salad with Nagoya's own Ginger Dressing.

grilled chilean sea bass* - 29

miso glaze with grilled asparagus

tuna toyama* - 25

yuzu-wasabi-soy seared tuna with freshly sliced cucumber and avocado

beef & broccoli - 36

10 oz. filet mignon served with sweet garlic sauce on a broccoli puree and grilled broccolini

N chicken batayaki - 25

cream cheese, carrot, spinach and asparagus rolled inside boneless chicken and lightly fried

N surf and turf* - 38

6 oz. filet mignon served with lobster batayaki, macadamia nuts, japanese clear noodles and seasonal grilled asparagus

blackened mahi - 27

served over a bed of coconut rice and avocado, topped with spicy mango salsa

happy sumo* - 45

16 oz. bone-in ribeye, served with roasted marble potatoes, mushroom and onion blend & topped with onion crisps

yakisoba - 18

add: chicken - 8, **shrimp** - 10, **sliced ribeye** - 12
stir-fry noodles in a savory brown sauce and vegetable medley, topped with onion crisp and quail egg yolk

black cod - 28

seasoned with togarashi and topped with a garlic, ginger glaze; served with simmered baby bok choy and a wild mushroom mix

teriyaki dinners

All Teriyaki Dinners include Miso Soup, House Salad, Fresh Seasonal Vegetables and Steamed Rice. Fried Rice in place of Steamed Rice – 3.50.

steak teriyaki* - 27

shrimp teriyaki - 26

chicken teriyaki - 24

filet mignon teriyaki - 32

tuna teriyaki* - 25

salmon teriyaki* - 28

swordfish teriyaki - 32

scallop teriyaki - 36

seafood combo teriyaki* - 38
includes salmon, scallops and shrimp

from the sushi bar

All sushi combinations include miso soup and house salad and sushi is selected by the chef.

sushi combo a* - 30

8 pieces nigiri and california roll

sashimi combo a* - 42

15 pieces sashimi

chirashi* - 38

assorted sashimi on a bowl of sushi rice

sushi boat* - 120 or 160

chef's choice of nigiri, sashimi and special rolls

sushi combo b* - 48

16 pieces nigiri, california roll and spicy tuna roll

sashimi combo b* - 70

30 pieces sashimi

sushi & sashimi combo* - 70

8 pieces nigiri, 15 pieces sashimi, california roll and spicy tuna roll

for the kids

12 years of age and under. Fried rice in place of steamed rice - 3.50

hibachi chicken, jr. - 15

hibachi shrimp, jr. - 17

hibachi steak, jr. - 18

chicken fingers & fries - 10

hibachi salmon, jr. - 18

dessert

Proudly serving Brown Dog Gelato

green tea gelato - 6

dark chocolate gelato - 6

All sushi is hand made to order, therefore we cannot guarantee simultaneous sushi and kitchen orders. Your patience is appreciated.

*Items may be prepared undercooked or raw.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

N Nagoya signature dish